

## PB&J SURPRISE MUFFINS



CLOUDY

**SERVES: 12**

### DIRECTIONS:

1. Preheat oven to 375°.
2. Line a 12-cup muffin tin with paper liners.
3. In a large bowl, combine the flour, sugar, baking powder, and salt.
4. In a different bowl, mix the peanut butter with the egg; then keep mixing while you add the milk, a little at a time, then add the

### INGREDIENTS:

- 1-3/4 cups all-purpose flour
- 1/3 cup sugar
- 2-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup creamy peanut butter
- 1 large egg
- 3/4 cup milk
- 1/3 cup butter, melted
- 1/2 cup strawberry, raspberry, or grape jelly or jam

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- butter.
5. Mix well.
6. Pour the wet batter into the large bowl of dry ingredients and stir gently to combine (the batter will be rather stiff).
7. Put a heaping table-spoon of batter in the bottom of each muffin tin cup.
8. Use a finger to make a

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### DIRECTIONS:

- little dent or dimple in the center and put a teaspoon of jelly in the hole.
9. Cover with another heaping tablespoon of batter, so each cup is about two thirds full.
  10. Spread the batter gently. Make sure you cover all the jelly!
  11. Bake for 20 minutes, then turn the muffins

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- onto a wire baking rack and let them cool.
12. Be careful - the jelly centers can get hot!



Jam is sticky, jam is sweet, jam is tasty, jam's a treat!